

than 5 percent nor more than 30 percent.

(2) The methods referred to in paragraph (b)(1) of this section are as follows:

(i) Determine the degrees Brix of the pineapple juice by the method prescribed in "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), section 31.009, "Solids by Means of Spindle—Official Final Action," which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC.

(ii) Determine the total acidity of the pineapple juice by titration by the method prescribed in §145.180(b)(2)(ix) of this chapter.

(iii) Divide the degrees Brix determined as prescribed in paragraph (b)(2)(i) of this section by the grams of anhydrous citric acid per 100 milliliters of juice, determined as prescribed in paragraph (b)(2)(ii) of this section, and report the results as ratio of degrees Brix to total acidity.

(iv) Determine the quantity of "insoluble solids" in pineapple juice as follows: Measure 50 milliliters of thoroughly stirred pineapple juice into a cone-shaped graduated tube of the long-cone type, measuring approximately  $4\frac{3}{16}$  inches from tip to top calibration and having a capacity of 50 milliliters. Place the tube in a suitable centrifuge the approximate speed of which is related to diameter of swing in accordance with the table immediately below. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

Diameter (inches)	Approximate revolutions per minute
10 .....	1,609
10½ .....	1,570
11 .....	1,534
11½ .....	1,500
12 .....	1,468
12½ .....	1,438
13 .....	1,410
13½ .....	1,384
14 .....	1,359

Diameter (inches)	Approximate revolutions per minute
14½ .....	1,336
15 .....	1,313
15½ .....	1,292
16 .....	1,271
16½ .....	1,252
17 .....	1,234
17½ .....	1,216
18 .....	1,199
18½ .....	1,182
19 .....	1,167
19½ .....	1,152
20 .....	1,137

Q The milliliter reading at the top of the layer of "insoluble solids," after centrifuging 3 minutes, is multiplied by two to obtain the percentage of "insoluble solids."

(3) If the quality of pineapple juice falls below the standard prescribed in paragraph (b)(1) of this section, the label shall bear the general statement of substandard quality specified in §130.14 (a) of this chapter, in the manner and form therein specified.

(c) *Fill of container.* (1) The standard of fill of container for pineapple juice, except when the food is frozen, is not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in §130.12(b) of this chapter.

(2) If pineapple juice falls below the standard of fill of container prescribed in paragraph (c)(1) of this section, the label shall bear the statement of substandard fill specified in §130.14(b) of this chapter, in the manner and form therein specified.

[42 FR 14433, Mar. 15, 1977, as amended at 47 FR 11831, Mar. 19, 1982; 47 FR 52694, Nov. 23, 1982; 49 FR 10101, Mar. 19, 1984; 50 FR 19524, May 9, 1985; 54 FR 24895, June 12, 1989; 58 FR 2882, Jan. 6, 1993; 63 FR 14035, Mar. 24, 1998]

#### § 146.187 Canned prune juice.

(a) Canned prune juice is the food prepared from a water extract of dried prunes and contains not less than 18.5 percent by weight of water-soluble solids extracted from dried prunes. The quantity of prune solids may be adjusted by the concentration, dilution, or both, of the water extract or extracts made. Such food may contain one or more of the optional acidifying ingredients specified in paragraph

(b)(1) of this section, in a quantity sufficient to render the food slightly tart; it may contain honey added within the quantitative limits prescribed by paragraph (b)(2) of this section; and it may contain added vitamin C in a quantity prescribed by paragraph (b)(3) of this section. Such food is sealed in a container and so processed by heat, before or after sealing, as to prevent spoilage.

(b) The optional ingredients referred to in paragraph (a) of this section are:

(1) One or any combination of two or more of the following acidifying ingredients:

- (i) Lemon juice.
- (ii) Lime juice.
- (iii) Citric acid.

(2) Honey, in a quantity not less than 2 percent and not more than 3 percent by weight of the finished food.

(3) Vitamin C, in a quantity such that the total vitamin C in each 6 fluid ounces of the finished food amounts to not less than 30 milligrams and not more than 50 milligrams.

(c)(1) The name of the food is "Prune juice—a water extract of dried prunes". For the purposes of the Federal Food, Drug, and Cosmetic Act concerning the label declaration of the name of the food, the explanatory statement "A water extract of dried prunes" may appear immediately below the words "prune juice", but there shall be no intervening written, printed, or graphic matter, and the type used for the words "A water extract of dried prunes" shall be of the same style and not less than half the print size of the type used for the words "prune juice".

(2)(i) When one or more of the acidifying ingredients specified in paragraph (b)(1) of this section are used, the label shall bear the statement "\_\_\_\_\_ added" or "with added \_\_\_\_\_", the blank being filled in with the name or names of the optional ingredients used.

(ii) When honey, as specified in paragraph (b)(2) of this section, is used the label shall bear the statement "with \_\_\_\_\_ honey" or "\_\_\_\_\_ honey added", the blank to be filled in with the percent by weight of the honey in the fin-

ished food or with the statement "between 2 and 3%".

(iii) When one or more of the ingredients designated in paragraph (b)(1) of this section and the ingredient designated in paragraph (b)(2) of this section are used, the statements specified in paragraphs (c)(2) (i) and (ii) of this section may be combined, as for example, "with lemon juice and between 2 and 3% honey added".

(iv) When vitamin C is added as provided in paragraph (b)(3) of this section, it shall be designated on the label as "vitamin C added" or "with added vitamin C".

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this paragraph, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

(d) Label declaration. Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[42 FR 14433, Mar. 15, 1977, as amended at 58 FR 2882, Jan. 6, 1993]

## PART 150—FRUIT BUTTERS, JELLIES, PRESERVES, AND RELATED PRODUCTS

### Subpart A [Reserved]

### Subpart B—Requirements for Specific Standardized Fruit Butters, Jellies, Preserves, and Related Products

Sec.

150.110 Fruit butter.

150.140 Fruit jelly.

150.141 Artificially sweetened fruit jelly.

150.160 Fruit preserves and jams.

150.161 Artificially sweetened fruit preserves and jams.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

SOURCE: 42 FR 14445, Mar. 15, 1977, unless otherwise noted.